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Ralph K. Lamour, known during his professional career as the "Dean of Cereal Chemists" died Saturday, October 3, 1970, at the age of 75. He achieved international recognition for his research in the fields of cereal chemistry and food technology, was made an honorary life member of the AACC in 1961, and received the first Distinguished Service Award of the National Council of the Baking Industry. He was a fellow of the Royal Society of Canada, member of the Defense Research Board of Canada, and was Canadian delegate to the founding conference of UNESCO in Paris. A native of Ontario, he attended the University of Saskatchewan and earned his Ph.D. from the University of Minnesota in 1927. He returned to join the Chemistry Department of the University of Saskatchewan in the same year, and under his 18 years of leadership an active and important program of study and research in cereal chemistry was developed. In 1945 he became director of research of the Prairie Regional Laboratory in Saskatoon, newly established the National Research Council. From 1945 to 1963 he served as first director of

research for Maple Leaf Mills, Toronto. In that capacity he planned and directed construction of the company's research laboratory, established a staff of scientists and technicians and pioneered in the application of research to the milling and baking industry. He retired in 1963 to his home in Grimsby, Ontario. He is survived by his wife, daughter, son and three grandchildren.

John A. Shellenberger, emeritus distinguished professor in grain science and industry at Kansas State University, Manhattan, has been presented a "Recognition of Distinguished Service" plaque by the Association of Operative Millers. He was also made an honorary member of the Technical Committee, which he served as member and chairman for many years.

Stanley F. Brockington, former AACC treasurer and retired manager, production standards and quality control, for The Quaker Oats Company, has completed an assignment in the Philippines for the International Executive Service Corps. During the four-month assignment, he advised Universal Corn Products, Inc., Pasig, Rizal, on cereal foods production. He and his wife have returned to their home in Barrington, Illinois.

Book Notes

- "Amac" handbook, methods and reagents for amino acid and protein chemistry, from Pierce Chemical Co., Rockford, Ill. 360
- CRC labwasher application reports, new revised edition, Chemical Rubber Co., Cleveland, Ohio 360
- Cyclopentanoid terpene derivatives, ed. by W. I. Taylor and A. R. Battersby
- Grain research laboratory, 1968 annual report of Grain Commissioners for Canada 158
- Vinyl polymerization, Vol. 1, part 2, ed. by G. E. Ham 92

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- Applied spectroscopy reviews, vol. II, ed. by E. G. Brame, Jr. 22
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- Laboratory manual of analytical methods of protein chemistry, vol. 5, ed. by P. Alexander and H. P. Lundgren 194

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- Reviews in macromolecular chemistry, vol. 4, ed. by G. B. Butler and K. F. O'Driscoll 195
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- Sorghum production and utilization, by J. S. Wall and W. N. Ross 416
- Spectral analysis: methods and techniques, ed. by J. A. Blackburn 220
- Starches and corn syrups, by A. Lachmann 359
- Thermal characterization techniques, ed. by P. E. Slade and L. T. Jonkins 360
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